

INSTALLATION, OPERATION and MAINTENANCE MANUAL for Cres Cor AquaTemp™ HUMIDITY CONVECTION OVENS



CO151FWUA18D



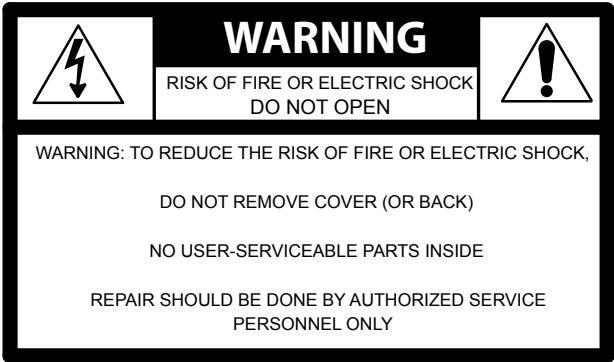
CO151FPWUA18D



**CO151HWUA6D
CO151XWUA5D**

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INSTALLATION INSTRUCTIONS

VENTING YOUR OVEN:

1. The purpose of ventilating hoods is to direct and capture smoke, grease-laden vapors, heat, odors, or fumes.
2. Low temperature equipment (maximum temperature 250°F/121°C) does not produce heat, odors, fumes, grease-laden vapors or smoke and is not required to be vented.
3. Most jurisdictions consider our low-temperature ovens (maximum temperature is 350°F/177°C) as low-heat appliances not requiring vent hoods.
4. Installation must conform with local codes. The authority having jurisdiction of enforcement of the codes will have the responsibility for making interpretations of the rules.

UNIT SPECIFICATIONS: All units use three (3) elements (2670 watts each).

All units are rated 8000 watts. Water units have one (1) immersion element (1850 watts).

MODEL NOS.	ELECTRICAL SPECS (AC SERVICE)			ELEC. LOAD		POWER SUPPLY REQUIREMENT ALL 3 PHASE IS 3 WIRE + GROUND			
	Volts	Ph	Hz.	Amps	Volts	Amps	Ph	Volts	NEMA
CONVECTION OVENS									
CO151FWUA12D2081	208	1	60	39	208	50	1	208	6-50P
CO151FWUA12D2401	240	1	60	34	240	50	1	240	6-50P
CO151FWUA12D2083	208	3	60	23	208	30	3	208	L15-30P
CO151FWUA12D2403	240	3	60	20	240	30	3	240	L15-30P
HALF-SIZE OVENS Are rated at 4700 watts (Three [3] heaters at 1470 watts each)									
CO151HWUA6D2081	208	1	60	24	208	30	1	208	6-30P
CO151HWUA6D2401	240	1	60	21	240	30	1	240	6-30P
CO151HWUA6D2083	208	3	60	15	208	20	3	208	L15-20P
CO151HWUA6D2403	240	3	60	13	240	20	3	240	L15-20P
CO151XWUA5D2081	208	1	60	24	208	30	1	208	6-30P
CO151XWUA5D2401	240	1	60	21	240	30	1	240	6-30P
CO151XWUA5D2083	208	3	60	15	208	20	3	208	L15-20P
CO151XWUA5D2403	240	3	60	13	240	20	3	240	L15-20P

*All models are designed for AC Service. Model numbers may have the letters: **P, L, M, Z** or **S**.*

HOW TO INSTALL CABINETS:

1. Remove all packing material from inside and outside of cabinet.
2. Position cabinet on level floor; install the cabinet interior (pan slides) if not already installed.
3. Plug power cord into proper wall receptacle.
4. **MANUAL FILL:** Fill water pan with three (3) gallons of HOT water (see **CAUTION**).
5. **AUTO FILL:** Attach water valve on back bottom of unit to water supply (see "How to use Automatic fill kit on page 6).

LOW WATER LIGHT:

MANUAL FILL: When water needs to be added to the pan, the **Low** Water Light will stay on until the pan is refilled.

AUTO FILL: If water level is low and water supply is not connected, an error code will display after a time limit.

HOW TO CHANGE FROM °C TO °F (if needed)

1. Push the switch on; the light will come on.
2. Push and hold the "SET" button and the button in the lower left hand corner together for 5 seconds. You are now entered into the menu.
3. Scroll over the "Unit" and change it to "C", then scroll to the "END".



Use of treated water is recommended for proper operation and to maintain warranty. It will reduce scaling.

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OPERATING INSTRUCTIONS



FIRST-TIME OPERATION

NOTE: A new oven needs to “burn off” manufacturing oils and excessive adhesive before its first use.
Do NOT load food into oven until this has been done!

1. Push the switch to on; the light will come on.

NOTE: The letters “LOTPR” (low temperature) will show on the control panel until it reaches 140°F (60°C).

2. Press the “COOK” button.
3. Push down and turn the control knob to show 200°F. Push the knob again to set the temperature. Run the unit for one (1) hour.
4. Turn the unit off and let cool.
5. Wipe the inside clean with detergent and hot water.

HOW TO USE THE ROAST-N-HOLD CONTROL:

*Push the lighted switch on the control panel; the light will come on and the cabinet will start heating.

*The display will read “LOTPR” (low temperature) below 140°F. (60°C.).

NOTE: Wait one (1) hour after start up before loading the food for best results.

The display will read “PREHT” until the cabinet reaches the set temperature.

Cooking:

1. Press the COOK button.
2. Turn the control knob to the desired cooking temperature between 200°F (93°C) and 350°F (176°C).
3. Push the knob to set the temperature.
4. The control automatically goes to the HOLD mode. (Continue to HOLDING step 1 next column).

Holding:

(Press the HOLD button only if you are just holding food),

1. Turn the control knob to the desired holding temperature between 140° (60°C) and 220°F (104°C).
2. Push the knob to set the temperature.
3. The control automatically goes to the TIME mode.

Setting the time or Food Probe:

1. If NOT using the Food Probe:
 - a) Turn the control knob to the desired hours/minutes.
 - b) Push the knob to set the time.
2. Using the Food Probe:

Plug in the food probe **BEFORE** you enter the **TIME** mode. Otherwise, you have to press the **PROBE** button to set the probe temperature.

 - a) Turn the knob to the desired temperature.
 - b) The timer will stop when the probe reaches the set temperature.
3. Press the **START** button. The display will show “READY” when preheated.
4. Press the **START** again to use this recipe (see Recipes”).

Note: Press the knob for 4 seconds to cancel the recipe.

The **DISPLAY** button shows (cycles through) all the values when in each mode:

- “PREHEAT” OR “READY”: momentarily shows the actual cabinet temperature.
- “COOK” (Timed): shows Home screen, set point, count down time, actual cabinet temperature.
- “COOK” (Probe): shows Home screen, set point, count up time, actual cabinet temperature.
- “HOLD”: shows Home screen, set point, count up time, actual cabinet temperature.

OPERATING INSTRUCTIONS *(continued)*



RECIPES:

The control can hold up to 18 saved recipes.

To save a recipe:

1. Press and hold both the TIME button and the knob for 5 seconds. The screen will be flashing. This is the setup menu.
2. Turn the knob through the menu until you get to "Edit".
3. Press the knob and turn to the recipe you want to edit. There are 18 blank recipes to customize and save.
4. Press the knob and enter the cook, hold and time values.
5. After the entering the final value, "Edit" will show again.
6. Press the knob to edit more recipes or turn to "End" to exit the menu.

To use one of the recipes:

1. Push one of the three RECIPE group buttons for the recipe number you want.
2. Turn the knob to the recipe you want and press the knob to select.
3. Press the START button to preheat.
4. After it shows "READY", press the START button again to begin the recipe.

Note: The display button will cycle through all the values as before, but will include the recipe number, if using a saved recipe.

Quick Recipe Note:

You can set "Quick Recipes" for recipes that you use often. This way, when you press a recipe group button and press start, that recipe will start cooking without searching for the recipe number. Recipe numbers can be set up as "quick recipes" as follows:

1. Press and hold both the TIME button and the knob for 5 seconds to get into the menu.
2. Turn the knob to "RBTN" and press the knob. The word "PUSH" will flash.
3. Press one of the recipe group buttons to assign a recipe.

Note: Recipe numbers 1-6 can be set up as Group button 1.
Recipe numbers 7-12 can be set up as Group button 2.
Recipe numbers 13-18 can be set up as Group button 3.

4. Turn the knob to the recipe number you want to assign to that button and press the knob.

Repeat the process to assign recipes to the other two recipe group buttons; or, turn the knob to "END" the submenu; turn to "END" the menu.

Additional Menu Settings:

Press and hold both the TIME button and the knob for 5 seconds to get into the menu.

Here you can set the recipes, quick recipes, temperature units (°C or °F) and the datalog settings (USB connection required):

"RECE" allows you to enable or disable the data record feature.

"RECF" allows you set how often (in minutes) a datapoint will be recorded.

"RECD" allows you to set how long (in days) you would like the data to be stored in memory.

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OPERATING INSTRUCTIONS, continued



HOW TO USE THE AQUATEMP HUMIDTY CONTROL:

- *The units of the humidity control are approximate % relative humidity. The amount of moisture will vary for the same %RH value at different cabinet temperatures.
- * The LOW WATER Light comes on when water pan needs to be refilled.
- *Press the ON/OFF button to turn it on.

Setting the Humidity:

1. At any time, press the knob and the setpoint %RH will flash.
2. Turn the knob to the value you desire.
3. Press the knob to set the value.

For use with the Roast-N-Hold Control:

1. On the Roast-N-Hold control, when selecting the COOK temperature, the humidity setpoint will be flashing on the AquaTemp control.
2. Turn the knob on the humidity control to the desired "Cook Humidity" value.
3. On the Roast-N-Hold control, when selecting the HOLD temperature setpoint, the humidity setpoint will be flashing on the AquaTemp control.
4. Turn the knob on the humidity control to the desired "Hold Humidity" value.

NOTE: These humidity values then are set and switch automatically based upon which Roast-N-Hold mode it is in.

The DISPLAY BUTTON momentarily shows the approximate relative humidity in the cabinet. When water level is low, %RH is not correct, so no value is displayed.

How to use the Automatic Water Fill:

There is a water fill connection under the bottom right rear of the oven. Remove the plug on the end of the connector.

1. Connect the plastic tubing provided to the connector and the other end to your water supply. Turn water supply on.
2. Press and hold both the DISPLAY button and the knob of the AquaTemp humidity control for five seconds.
3. Turn the knob until when the display shows FILL, select "Y" for yes and press the knob to set.
4. Go to END to exit the menu. Auto water fill should start.

To shut down:

1. Press and hold both the DISPLAY button and the knob of the AquaTemp humidity control.
2. Turn the knob to FILL and push to enter. Select "N" for no; go to END to exit the menu.
3. Turn off your water supply and clean out the water pan after it cools (See "Maintenance Instructions" on page 8).

MAINTENANCE INSTRUCTIONS

HOW TO CLEAN THE UNIT

MAINTENANCE: WATER PAN

Drain, wipe and fill water pan daily.

(Clear vinyl drain-hose is provided).

1. Push hose onto drain nozzle under the base.
2. Turn knob to open the drain.

To Fully Dry Out:

1. Drain until 1/8" of water is left in pan bottom.
2. Run oven at 350°F (173°C) until water is gone.
3. Wipe out pan.



Delime or descale water pan parts as required, to prevent damaging build-up. WARRANTY COVERAGE MAY BE AFFECTED WITHOUT PROPER CLEANING.

MAINTENANCE: CABINET

1. Wipe the inside of cabinet after daily use.
2. Leave doors slightly open to fully dry interior.



BEFORE cleaning the cabinet:

1. **Unplug cord from wall. Allow cabinet to cool.**
2. **Do NOT hose cabinet with water.**
3. **Do NOT get water on controls.**
4. **Do NOT use abrasives or harsh chemicals.**
5. **Do NOT use "Cres Clean" (or any citrus cleaner) on labels or plastic parts.**

Cleaning Hints:

1. Use the mildest cleaning procedure that will do the job.
2. Always rub in the direction of the polish lines to avoid scratching the surface.
3. Use only a soft cloth, sponge, fibrous brushes, plastic or stainless steel pad for cleaning and scouring.
4. Rinse thoroughly with fresh water after every cleaning operation.
5. Always wipe dry to avoid water marks.

HOW TO CLEAN THE UNIT:

	SOIL	CLEANER	METHOD
CABINET Inside and Outside (Stainless Steel)	ROUTINE CLEANING	Soap, ammonia or mild detergent* and water.	1. Sponge on with cloth 2. Rinse
	STUBBORN SPOTS, STAINS	Mild abrasive made for Stainless Steel.	1. Apply with damp sponge or cloth. 2. Rub lightly.
	BURNT ON FOODS OR GREASE	Chemical oven cleaner made for Stainless Steel.	Follow oven cleaner manufacturer's directions.
	HARD WATER SPOTS & SCALE	Vinegar	1. Swab or wipe with cloth. 2. Rinse and dry.
* <i>Mild detergents include soaps and non-abrasive cleaners</i>			

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MAINTENANCE INSTRUCTIONS TROUBLE-SHOOTING GUIDE, continued

HOW TO ADJUST THE DOOR LATCH:

1. For vertical (up and down movement) adjustment:
 - a. Loosen (2) screws located in magnetic strike.
 - b. Move strike up or down for alignment to magnet on latch.
 - c. Tighten screws to secure
2. For horizontal (greater or lesser magnetic draw) adjustment:
 - a. Loosen (4) screws in door latch.
 - b. Move latch forward or backward to adjust magnetism.
 - c. Tighten screws to secure.

TROUBLE-SHOOTING GUIDE



**IF OVEN GETS TOO HOT OR WON'T SHUT OFF, DISCONNECT
POWER AT BRANCH PANEL. DO NOT UNPLUG CORD!**

If unit is *NOT* working, first check the following causes:

- | | |
|--|-----------------------------------|
| 1. Cord is unplugged from wall outlet. | 3. Switch is turned off. |
| 2. Circuit breaker/fuse to wall outlet is blown. | 4. Fuse on back of unit is blown. |

PROBLEM	POSSIBLE CAUSE	SOLUTION
Oven does not turn on	1. Power switch is bad 2. Retherm control is bad.	1. Replace 2. Replace

MAINTENANCE INSTRUCTIONS TROUBLE-SHOOTING GUIDE (*continued*)

IF THE OVEN TURNS ON:

PROBLEM	POSSIBLE CAUSE	SOLUTION
Oven does not heat, or doesn't heat properly	1. Sensor 2. Heater contactor 3. Loose wiring at heater contactor 4. Oven control 5. High Limit	1. Replace 2. Replace 3. Replace 4. Replace 5. Replace
Blowers do not operate	1. Blower 2. Oven control	1. Replace 2. Replace 3. Replace
Heater will not shut off	1. Control defective 2. Heater contactor	1. Replace 2. Replace
Vent fans do not shut off	1. Vent fan switch defective 2. Control compartment is still hot.	1. Replace 2. Wait until it cools Check "Heater will not shut off"
Vent fans do not operate (See Note)	1. Vent fan switch defective 2. Vent fan defective	1. Replace 2. Replace
Control will not switch from "COOK" to "HOLD" (timed mode)	1. Oven is in "PROBE" mode. 2. Oven control defective	1. Cancel recipe and switch to "TIMED" mode 2. Replace
Control will not switch from "COOK" to "HOLD" (probe mode)	1. Oven is in the "TIMED" mode 2. Probe not plugged in 3. Probe defective 4. Oven control defective	1. Cancel recipe and switch to "PROBE" mode 2. Plug in probe 3. Replace 4. Replace
Control will not switch to "COOK" (probe mode)	1. Oven in "TIMED" mode 2. Probe temperature setting lower than probe temperature 3. Probe not plugged in 4. Oven control defective	1. Switch to "PROBE" mode 2. Set probe temperature to desired temperature 3. Plug in probe 4. Replace
No Humidity	1. Water element defective 2. AquaTemp control	1. Replace 2. Replace

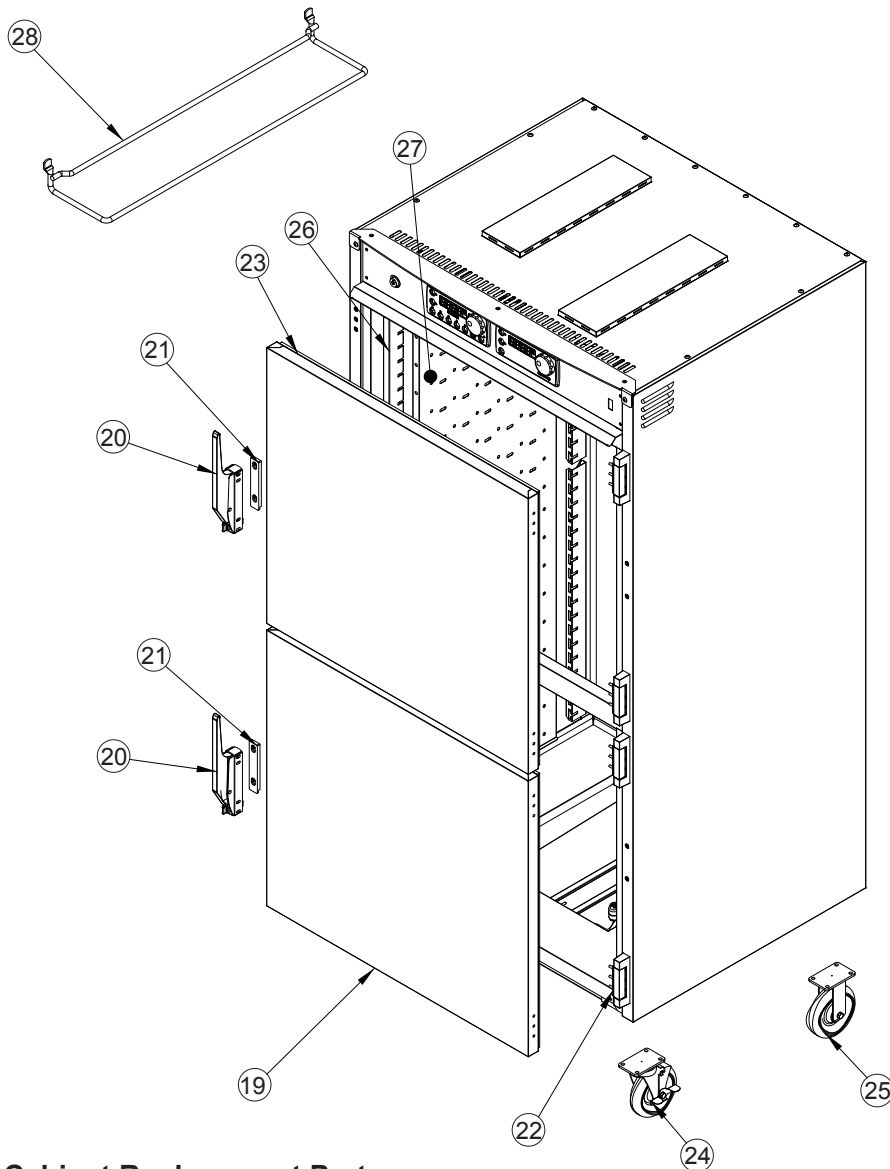
ERROR CODES:

CODE DISPLAYED	CAUSE	SOLUTION
no p	No meat probe	Plug in probe
Err0	Temp probe bad	Replace
Err1	Water fill time out	Connect water supply

NOTE: Vent fans will not operate until the control compartment requires ventilation to limit temperatures. Replacement of electrical components must be done by a qualified electrician.
 Refer to our *Service Agency list, FL-1400* (found in the back of this manual), of authorized service centers.
 Instructions for replacing parts are included in replacement parts list.

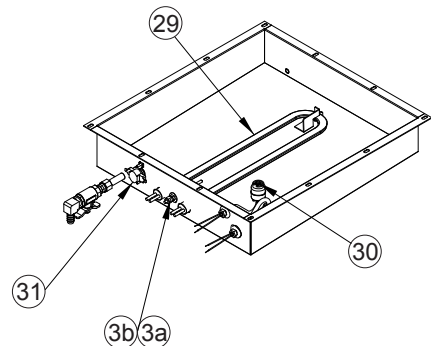
REPLACEMENT PARTS

Include all information on nameplate when ordering parts



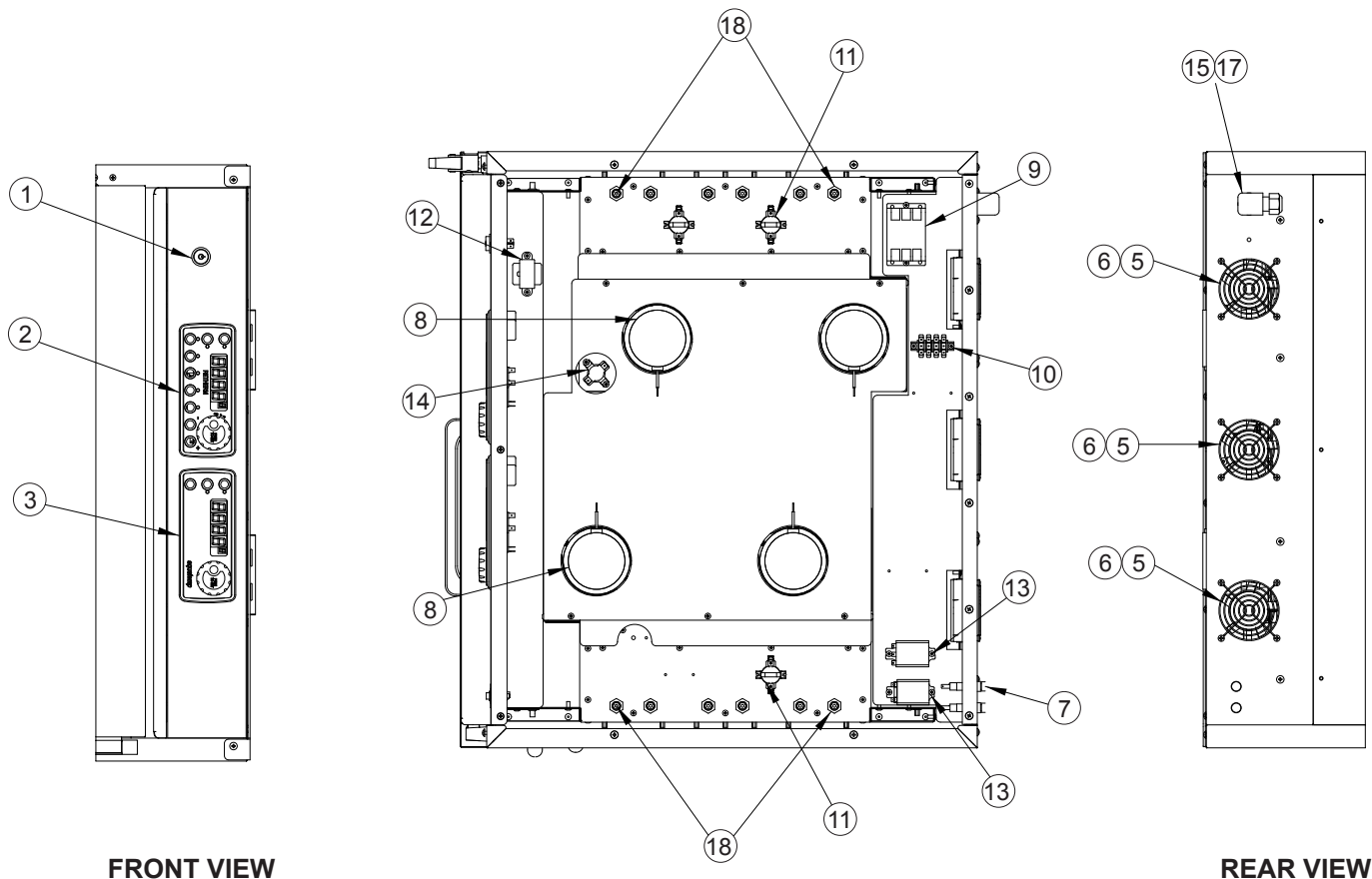
Replacement Parts:

ITEM DESCRIPTION	PART NUMBER	
	208V	240V
Water Pan Kit	0756-036-K	0756-038-K
29. Heater	0811-278	0811-271
30. Float Switch	0857-122	0857-122
31. Hi-Limit Swtich	0848-060	0848-060



Cabinet Replacement Parts:

MODEL PREFIX CO-151						
Item No	DESCRIPTION	-FPWUA12D	-FWUA12D	-FW1332D	-HWUA6D	-XWUA5D
20	Door Latch Kit	1006-122-01-K	1006-122-01-K	1006-122-01-K	1006-122-01-K	1006-122-01-K
21	Door Strike	1006-122-02-K	1006-122-02-K	1006-122-02-K	1006-122-02-K	1006-122-02-K
22	Door Hinge	0519-109	0519-109	0519-109	0519-109	0519-109
19	Door Assembly	1221-579-K	1221-579-K	1221-585-K	1221-579-K	1221-597-K
23	Door Gasket	0861-185-K	0861-185-K	0861-274	0861-185-K	0861-250-K
28	Angles Kit (Set of 2)	0621-281-SS-K	0621-281-SS-K	0621-281-SS-K	0621-281-SS-K	0621-281-SS-K
24	Casters	0569-306-K	0569-306-K	0569-306-K	0569-306-K	0569-310
25	Casters w/Brake	0569-306-BK	0569-306-BK	0569-306-BK	0569-306-BK	0569-310-B
26	Posts	0696-250	0696-250	0696-250	0696-250	0696-252
27	Air Tunnel	0546-146-C	0546-146-C	0546-146-C	0546-161	0546-162
	Pan, Drip	1017-058	1017-058	1017-058	1017-058	1017-098



FRONT VIEW

REAR VIEW

**TOP VIEW
WITHOUT COVER**

Electrical Replacement Parts:

ITEM DESCRIPTION

Part No.

1. Switch (On/Off)	0808-125
2. Roast-N-Hold Thermostat	
Digital Control	0848-092-07-K
Sensor	0848-091
3. Humidity Thermostat	
Digital Control	0848-092-05-K
Sensor	0848-091
Sensor bushing	0851-023
5. Vent Fan	0769-174
6. Fan Guard	0769-167
7. Fuse	0807-155
Fuse Holder	0807-150

ITEM DESCRIPTION

Part No.

8. Blower Kit	0769-182-SS-K
9. Contactor	0857-026
10. Terminal Block, rear	0852-093
11. Hi Limit Switch	0848-077
12. Transformer	0769-197
13. Relay	0857-102
14. Fan Switch	0848-034
15. Power Cord Kit	0810-178-K
Connector, Probe (not shown)	0848-094
Food Probe 1.5" Long	0848-098
Food Probe 6" Long	0848-100

ITEM DESCRIPTION	8000W, 1PH	8000W, 3PH	4700W, 1PH	4700W, 3PH
15 Power Cord	0810-124	0810-132	0810-163	0810-164
18 Heater Kit, 208V	0811-306	0811-306	0811-311	0811-311
18 Heater Kit, 240V	0811-305	0811-305	0811-312	0811-312
17 Strain Relief	0818-061	0818-050	0818-102	0818-050

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REPLACEMENT PARTS

OVENS CO151FW SERIES 208/240V 1 Ph

*Include all information
on nameplate when
ordering parts*

